



FAIRMONT WASHINGTON D.C., GEORGETOWN
FALL/WINTER

CATERING MENU

Fairmont
WASHINGTON, D.C.
GEORGETOWN

WELCOME TO FAIRMONT WASHINGTON, D.C., GEORGETOWN

Fairmont Washington D.C., Georgetown's culinary philosophy, shaped by Executive Chef Jaime Montes de Oca, celebrates sustainability, community, and uncompromising quality. Every event we cater reflects not only our passion for flavor, but also our responsibility to the environment and to the people who help bring our menus to life.

Sourced Excellence

We proudly partner with farmers and purveyors along the East Coast—from the rich soils of Georgia to the fertile Hudson Valley of New York—to source the freshest seasonal produce. By choosing local, we reduce transportation emissions, support regional economies, and deliver peak flavor to your table.

Sustainable Practices in Action

Our dedication to the planet is more than a promise—it's built into our operations:

- 275 Solar Panels power a significant portion of our hotel's energy, reducing our carbon footprint.
- Rooftop Beehives produce over 20 gallons of honey annually, used in our menus and cocktails while supporting local pollinator health.
- Composting & Waste Reduction programs ensure that food scraps and organic materials are returned to the earth, while recyclables are diverted from landfills.
- Responsible sourcing of meats, seafood, and specialty products emphasizes sustainable farming, fair trade, and minimal environmental impact.

When you choose Fairmont Washington, D.C., you are choosing a partner who shares your values—one plate, one guest, and one event at a time.



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MENU

MORNING

PLATED BREAKFAST

All breakfasts include orange or grapefruit juice, yogurt parfaits, family-style assorted pastries, Royal Cup Coffee & Lot 35 Teas.

THE CAPITAL 67

ENTRÉES

Choose one of the following

- Brioche French Toast | Maple Syrup
- Cage-Free Scrambled Eggs (GF)
- Classic Eggs Benedict
- Organic Egg White Frittata | Spinach, Feta, Sundried Tomato (V) (GF)
- Quiche Loraine
- Crab Cake Eggs Benedict +12

SIDES

Choose two of the following

- Applewood Smoked Bacon (GF)
- Traditional Pork Sausage Links
- Chicken Apple Sausage
- Virginia Smoked Ham (GF)
- Country Vegan Sausage (VG) (GF)
- Lyonnais Potatoes (VG)
- Herb Roasted Yukon Gold Potatoes (VG)
- Leek & Potato Hash (VG)



CONTINENTAL BREAKFAST

Presented buffet-style for one hour of service. Service includes Royal Cup Coffee & Lot 35 Teas.

THE CONTINENTAL 60

Orange & Grapefruit Juices
Seasonal Fruits & Fresh Berries
Assorted Yogurts | Greek, Berry, Toasted Sliced Almonds, Dried Fruits & Honey Granola (GF) (V)
House Made Granola | Whole, Skim & Almond Milk (GF) (V)
Assorted Bagels | Plain, Herb Cream Cheese
Muffins
Danishes
Banana Bread

OMELET STATION 25

[Requires one culinary attendant per 75 guests at \$240 each for duration of event]

PROTEIN

Omelets & Eggs made to order with Cage-Free Eggs

FILLINGS

Aged Cheddar, Baby Spinach, Heirloom
Tomatoes, Peppers, Onions, Pennsylvania
Mushrooms, Black Forest Ham, Applewood
Smoked Bacon



BUFFET BREAKFAST

Presented buffet-style for one hour of service. For groups under 25 people, please add \$14 per person.
Service to include Royal Cup Coffee & Lot 35 Teas.

THE WASHINGTONIAN 76

FRUIT, CEREAL & YOGURT

Choose three of the following

Seasonal Fruits & Fresh Berries
Assorted Greek Yogurts (GF)
Old-Fashioned Rolled Oatmeal
Seasonal Fruit
Bircher Muesli
Assorted Grain Loose Cereals

BREAKFAST BAKERIES

Choose three of the following

Banana Bread
Assorted Bagels | Plain, Herb Cream Cheese
Chocolate Chip Loaf
Viennese Coffee Cake
Apple Cinnamon Coffee Sugar Crumbles
Vegan Muffins (VG)
Pumpkin Spice Muffins
Sweet Potato Muffins
Cranberry Orange Muffins
Gingerbread Muffins
Banana Nut Muffin (GF)

ENTREES

Choose three of the following

Cage-Free Scrambled Eggs
Classic Eggs Benedict
Smoked Salmon Eggs Benedict
Egg White Frittata | Wild Mushrooms, Gruyere (V) (GF)
Egg White, Spinach, Feta, Tomato, Breakfast Wrap (V)
Bacon, Ham & Swiss Cheese Quiche
Quiche Florentine (V)
Brioche French Toast | Vermont Maple Syrup (V)
Buttermilk Pancakes | Vermont Maple Syrup (V)
Belgian Waffles | Vermont Maple Syrup (V)
Eggs Florentine +15 (V)
Eggs Crab Benedict +15
Lobster Benedict +15

SIDES

Choose three of the following

Chicken Apple Sausage
Traditional Pork Sausage Links
Applewood Smoked Bacon (GF)
Country Vegan Sausage (VG) (GF)
Fingerling Potatoes (VG)
Leek and Potato Hash (VG)
Herb Roasted Yukon Gold Potatoes (VG)
Potato Latkes | Sour Cream (V)
Grilled Tomato (VG)

BEVERAGES

Choose three of the following

Juices

Orange
Cranberry
Grapefruit
Pineapple
Apple

Smoothies

Strawberry, Orange & Honey
Pineapple, Banana & Coconut (VG)
Spinach, Avocado & Apple (VG)

BUFFET BRUNCH

Presented buffet-style for one hour of service. For groups under 25 people, please add \$14 per person.
Service to include Royal Cup Coffee & Lot 35 Teas.

THE GEORGETOWN 98

BREAKFAST BAKERIES

Banana Bread
Viennese Coffee Cake
Pumpkin Spice Muffins
Cranberry Orange Muffins
Gingerbread Muffins
Banana Nut Muffin (GF)

STARTERS

Vanilla Yogurt Parfait | Blueberry Compote,
Almond Granola (V)
Avocado Toast | Pomegranate Seeds, Feta
Cheese, Country Bread (V)
Baby Kale Salad | Radish, Sundried Tomato,
Parmesan Dressing (V) (GF)
Seasonal Fruits & Fresh Berries

CHARCUTERIE BOARD

A Selection of Cured Meats, Local Cheeses,
Flat Breads, Olives, Grain Mustard & Fig Jam

ENTREES

Cage-Free Scrambled Eggs (GF)
Shrimp & Grits (GF)
Chicken & Waffles | Hot Honey
Brioche French Toast | Vermont Maple Syrup,
Whipped Cream, Berry Compote (V)

SIDES

Grilled Herb Tomato
Crispy Fingerling Potatoes
Applewood Smoked Bacon
Chicken Apple Sausage

JUICES

Orange
Cranberry
Apple



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Menu items may contain nuts & nut by-products. Please advise your Event Services Manager of any allergies.

Vegetarian (V) Vegan (VG) Gluten Free (GF)

BREAKFAST COMPLEMENTS

STARTERS

Local Artisan Meats & Cheeses	19 per person
Assorted Whole Grain Cereals	8 per person
Berry & Granola Greek Yogurt Parfaits (GF)	11 per person
Steel Cut Oatmeal	12 per person
Chia & Coconut Pudding (VG) (GF)	12 per person
Birchir Muesli	10 per person

FROM THE BAKERY

Butter Croissants	70 per dozen
Pain Au Chocolate	70 per dozen
Brioche Cinnamon Wreath	70 per dozen
Viennese Coffee Cake	70 per dozen
Chocolate Chip Loaf	70 per dozen
Banana Bread	70 per dozen
Pumpkin Spice Muffins	70 per dozen
Sweet Potato Muffins	70 per dozen
Cranberry Orange Muffins	70 per dozen
Gingerbread Muffins	70 per dozen
Banana Nut Vegan Muffins (VG)	70 per dozen
Banana Nut GF Muffins (GF)	70 per dozen

ENTRÉES

Egg Bites Spinach, Pepper, Onion, White Cheddar, Tomato (V) (GF)	12 per person
Cage-Free Egg Sandwich Sausage & Cheddar English Muffin Sandwich	12 per person
Cage-Free Egg Wrap Applewood Smoked Bacon & Swiss Wrap	12 per person
Scrambled Organic Eggs (GF)	10 per person
Quiche Lorraine	12 per person
Smoked Salmon (GF)	15 per person

SIDES

Peeled Hard-Boiled Eggs (GF)	9 per person
Applewood Smoked Bacon (GF)	10 per person
Smoked Virginia Ham (GF)	10 per person
Chicken Apple Sausage	10 per person
Cheesy Carolina Stone Ground Grits (GF) (V)	9 per person

BEVERAGES

Juices Cranberry Pineapple Apple	10 per person
Fresh Pressed Juices Carrot Ginger (VG) Melon & Mint (VG) Beet & Yuzu (VG)	18 per person
Smoothies Strawberry, Orange & Honey Pineapple, Banana & Coconut (V) Spinach, Avocado & Apple (V)	16 per person



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Vegetarian (V) Vegan (VG) Gluten Free (GF)

BREAKFAST BOX

56

All boxed breakfasts, in an easy to carry container, include the following:

STARTERS

Choose one of the following

- Greek Yogurt
- Seasonal Muffins
- Whole Banana or Apple

BEVERAGES

Choose one of the following

- Still and Sparkling Mineral Water
- Fresh Squeezed Orange Juice or Grapefruit Juice

SANDWICHES

Choose one of the following

Smoked Turkey & Swiss

Heirloom Tomatoes, Lettuce on Baguette

Brie & Prosciutto Baguette

Butter, Sea Salt

Sausage, Egg & Cheese

Herb Butter, English Muffin

Egg Salad Wrap

Organic Eggs, Fine Herbs

Country Ham

Croissant, Gruyere, Aioli

Smoked Salmon

Tarragon Cream Cheese, Pickled Onions, Tomatoes, Multigrain Bread

ENHANCEMENTS

Bagels & Lox +23

Smoked Salmon, Assorted Mini Bagels and Cream Cheese, Shaved Onion, Capers, Lemon

Sides

Assorted Bagels, Red Onion, Tomatoes, Capers

Breakfast Tarts +18

Aged Gruyere Leek & Spinach (V)

Applewood Bacon & Swiss

Black Truffle & Leek (V)

Roasted Tomato & Spinach (V)

Selection of Exotic Fruit +18

Mango, Papaya, Kiwi, Berries



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Vegetarian (V) Vegan (VG) Gluten Free (GF)



MENU

COFFEE BREAK

COFFEE BREAK

Presented buffet-style for one hour of service.

CREATIVE BREAKS

NATIONALS PARK

42

Churros
Popcorn
Corn Dogs
Roasted Nuts
Funnel Cakes
Chocolate Covered Pretzels
Nachos | Salsa
Warm Pretzels | Beer Cheese & Mustard

MAKE YOUR OWN

HORTON'S KIDS* TRAIL MIX

37

Yogurt Covered Raisins
Wasabi Peas
Granola
Pretzel Nuggets
Dried Fruits
Assorted Nuts & Seeds
Plain M&M's
Toasted Coconut

**A portion of the proceeds will be donated to Horton's Kids – www.hortonskids.org*

ROOFTOP HONEY *

Yogurt Honey Panna Cotta (GF)
Honey Financier
Poached Pear Tart
Cheese & Fruit Plate
Rooftop Honey
Iced Honey
**Honey is collected from beehives on the hotel's rooftop*

CHIPS AND DIP

Garlic & Olive Hummus (VG) (GF)
Roasted Red Pepper Hummus (VG) (GF)
Baba Ghanoush (VG) (GF)
Cucumber Raita (VG) (GF)
Tabbouleh (VG) (GF)
Celery & Carrot (VG) (GF)
Pita Chips

40

AVOCADO BAR:

MAKE YOUR OWN TARTINE

38

Toasted Rustic Artisan Bread
Smashed Avocado
Cherry Tomatoes
Applewood Smoked Bacon
Chopped Eggs
Radish
Smoked Salmon
Harissa Chickpeas
Cucumber
Red Onion
Arugula
Feta
Pepitas
Pomegranate

35

WELLNESS BOOST

36

Protein Balls | Raspberry, Chocolate, Coconut (V)
Granola Bar | Rooftop Honey, Cranberry (V)
Super Juices | Passion Fruit & Orange, Lemon & Strawberry, Yuzu Mango (VG)
Crudit  | Green Goddess Dressing (V)

COFFEE BREAK

Presented buffet-style for one hour of service. For parties of 25 or less, tea is served on tier stand and above 25 guests tea is served buffet-style.

THE BRITISH EMBASSY STATION 56

Assortment Lot 35 Fairmont Teas

Tea Sandwiches

Classic Cucumber (V)
Smoked Salmon with Cream Cheese & Dill
Chicken Salad Sandwich
Brie, Tomato & Basil (V)

Sweet Treats

Macaron (GF)
Cream Puff | Vanilla
Lemon Tart
Fruit Verrine
Scones

Spreads

Clotted Cream
Lemon Curd
Strawberry Preserve

Enhancement option: pricing is in addition to the 56 pp above
**maximum of 50 people.*

Full Tea Service with Sparkling Wine 86

Full Tea service without Sparkling Wine 72

Includes:

- A glass of chilled Champagne
- Full table service
- Enhanced tea presentation with tableside service
- Seasonal petit fours & chocolate garnish
- Additional tea selections from the Fairmont reserve collection

All prices are in USD and subject to 26% service fee and 10% tax.

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Vegetarian (V) Vegan (VG) Gluten Free (GF)

COFFEE BREAK PACKAGES

ALL DAY PACKAGES

84

Priced per person. Each break is presented for one hour of service with Royal Cup Coffee & Lot 35 Teas.
For groups under 25, please add \$14 per guest. Price to include one selection from the Early Morning, one selection from the Mid-Morning, and one selection from the Afternoon.

EARLY MORNING

Choose either of the following

Selection of Juices
Sliced Seasonal Fruits & Berries
Assorted Danish
Tea Breads
Muffins

OR

Selection of Juices
Whole Fruit
Assorted Bagels | Plain & Herb Cream Cheese

MID-MORNING

Choose either of the following

Assorted Granola Bars
Assorted Soft Drinks
Still & Sparkling Mineral Waters

OR

Build your Own Parfait | Granola, Plain
& Flavored Greek Yogurt, Wild Berry
Compote
Assorted Soft Drinks
Still & Sparkling Mineral Waters

AFTERNOON

Choose either of the following

Yogurt Covered Raisins (GF)
Terra Chips
Chocolate Cherry Bars
Whole Fruit
Assorted Soft Drinks
Still & Sparkling Mineral Waters

OR

Spicy Rosemary Nut Mix
Freshly Baked Cookies
Assorted Soft Drinks
Still & Sparkling Mineral Waters
Assorted Bottled Juices

BEVERAGE PACKAGES

Refreshed every two hours, packages include the following:

Selection of Juices
Assorted Soft Drinks
Still & Sparkling Mineral Water
Assorted Flavored Iced Tea
Royal Cup Coffee
Assorted Lot 35 Teas

HALF DAY

*Priced per person & package
presented for 4 hours*

44

FULL DAY

*Priced per person & package
presented for 8 hours*

64

COFFEE BREAK

À LA CARTE REFRESHMENTS

FRUIT & YOGURT

Sliced Seasonal Fruits & Fresh Berries	12 per person
Fruit Kababs, Honey Yogurt Dip	14 per person
Organic Yogurts	9 per person
Basket of Whole Fruit	44 per dozen

SNACKS

Gourmet Snacks

Bags of Popcorn	9 each
Bags of Pretzel Twists	
Bag of Terra Chips	

Dry Snacks

Potato Chips	8 each
Assorted Granola Bars	
Bags of Mixed Nuts & Trail Mix	
Assorted Candy Bars	

SWEET

Chocolate-Covered Pretzels	9 per person
White Chocolate Yogurt-Covered Pretzels	9 per person
Chocolate-Covered Almonds	9 per person
Gummy Bears	9 per person
Coffee Roasted Espresso Beans	9 per person
Probiotic Dark Chocolate-Covered Cranberries	9 per person
64% Chocolate-Covered Blueberries	9 per person

FROM THE BAKERY

Pastries

Seasonal Muffins	70 per dozen
Banana Bread	
Assorted Bagels	
Assorted Coffee Cake	
Chocolate Chip Loaf	
Apple Cinnamon Coffee Cake	
Assorted Cookies	
Fudge Brownies	
Blondies	
S'mores Bars	
Artesian Scones Cream, Jam	
Butterscotch Toffee Bar	

Specialty Pastries

French Macarons (GF)	75 per dozen
Chocolate Bonbons (GF)	
Protein Balls (V) (GF)	
Hong Kong Mango Pudding	
Italian Pistachio Cannolis	

BEVERAGES

Cold Brew Coffee	14 each
Assorted Juice Bottles	12 each
Still & Sparkling Mineral Water	8 each
Assorted Soft Drinks	8 each
Assorted Sparkling Flavored Water	8 each
Assorted Flavored Iced Tea	9 each
Royal Cup Coffee	140 per gallon
Assorted Lot 35 Fairmont Teas	135 per gallon
House-Made Hot Chocolate	155 per gallon

Smoothies

Strawberry, Orange & Honey	16 each
Pineapple, Banana & Coconut (V)	
Spinach, Avocado & Apple (V)	

Fresh Pressed Juices

Carrot Ginger (VG)	18 each
Melon & Mint (VG)	
Beet & Yuzu (VG)	



MENU

AFTERNOON

LUNCH

Presented buffet-style for one hour of service including fresh rolls with butter, one soup, three salads, two entrées, two sides, two desserts & seasonal whole fruit, Royal Cup Coffee & Lot 35 Teas. For groups fewer than 25 people, please add \$16 per person. For an additional entrée, please add \$16 per person.

BUILD YOUR OWN LUNCH BUFFET

88

SOUPS

Choose one of the following

- Butternut Squash Bisque** | Toasted Pepitas (V)
- Roasted Tomato** | Basil Pesto (VG) (GF)
- Broccoli Velouté** | Aged Cheddar (V)
- New England Chowder** | Idaho Potato, Applewood Smoked Bacon (GF)
- Tortilla** | Avocado, Cilantro Cream (V)(GF)
- Potato Leek** | Truffle Chive (V) (GF)
- Onion** | Gruyère Crostini (V)
- Roasted Curried Cauliflower** | Dill (V) (GF)
- White Bean & Kale** | Parmesan, White Balsamic (V) (GF)

SALADS

Choose three of the following

- Cavatappi Pasta** | Cherry Tomatoes, Kalamata Olives, Feta Cheese, Cilantro Pesto (V)
- Baby Kale Salad** | Manchego, Green Apple, Cranberries, Citrus Honey Vinaigrette (V) (GF)
- Classic Caesar** | Parmesan, Brioche Croutons (V)
- Quinoa** | Artichoke, Tomatoes, Portobello Mushrooms, Chili Infused Oil Dressing (VG) (GF)
- Arcadian Greens** | Tomatoes, Carrots, Watermelon Radish, Cucumber, Sherry Vinaigrette (VG) (GF)
- Fingerling Potato** | Green Onions, Applewood Smoked Bacon, Grainy Mustard Dressing (GF)
- Garbanzo Salad** | Bell Peppers, Tomatoes, Cucumbers, Hard-Boiled Egg, Paprika Dressing (GF)
- Beet Salad** | Roasted Carrots, Oranges, Goat Cheese, Cilantro Dressing (V) (GF)

ENTRÉES

Choose two of the following

- Saffron Risotto** | Green Beans, Parmigiano Cheese (V) (GF)
- Mushroom Ravioli** | Baby Kale, Cherry Tomato, Arrabbiata Sauce (VG)
- Orecchiette Pasta** | Shrimp, Roasted Fennel, Marinara
- Grilled Skirt Steak** | Chimichurri, Caramelized Onion (GF)
- Petit Beef Medallion** | Wild Mushroom, Rosemary Jus (GF)
- Pork Loin** | Caramelized Apple, Port Jus (GF)
- Rotisserie Chicken** | Buttered Herbs, Lemon, Natural Jus (GF)
- Orange Glazed Chicken Breast** | Green Onion (GF)
- Country Style Fried Chicken** | Pickles, Gravy (GF)
- Rockfish** | Fennel, Olive Tapenade Dressing (GF)
- Salmon** | Parsley, Lemon, Caper Butter Sauce (GF)
- Seasonal Fish** | Bouillabaisse Jus (GF)
- Sesame Tofu** | Red Pepper & Soy Emulsion, Bok-Choi Stir-Fry (VG)
- Roasted Cauliflower** | Green Curry Coconut (VG) (GF)

SIDES

Choose two of the following

- Heirloom Carrots** | Honey Glaze (V) (GF)
- Roasted Brussel Sprouts** | Pomegranate Glaze (VG) (GF)
- Swiss Chard** | Aged Balsamic, Thyme (VG) (GF)
- Broccolini** | Sliced Almonds (VG) (GF)
- Baby Sweet Potatoes** | Maple Butter (V) (GF)
- Carolina Grits** | Mascarpone Cream (VG) (GF)
- Fingerling Potatoes** | Rosemary (VG) (GF)
- Jasmine Rice** | Saffron (VG) (GF)

LUNCH

Presented buffet-style for one hour of service including fresh rolls with butter, one soup, three salads, two entrées, two sides, two desserts & seasonal whole fruit, Royal Cup Coffee & Lot 35 Teas. For groups fewer than 25 people, please add \$16 per person. For an additional entrée, please add \$16 per person.

BUILD YOUR OWN LUNCH CONTINUED

DESSERT

Choose two of the following

Raspberry Lychee Tartlet

Mango Passion Fruit Hazelnut Tart

New York-Style Cheesecake

Red Velvet Cheesecake

Strawberry Vanilla Bean Tart

Italian Pistachio Cannolis

Strawberry Lemon Shortcake

Sicilian Pistachio Financier

Roasted Apple Profiteroles

Mocha Chai Cappuccino Chocolate Cup (GF)

Honey Fig Tart (GF)

Lemon Bars

GLUTEN FREE

Assorted French Macarons

Pecan Salted Caramel Cup

Butterscotch Chocolate Pot De Cream

Vanilla Bean Crème Brûlée (GF)

Dulce de Leche Crème Brûlée (GF)

Tiramisu in Chocolate Cup (GF)

58% Dark Chocolate Cup (GF)

VEGAN

Orange Cicle Torte

Berry Panna Cotta (GF)

Mango Tart (GF) (V) (VG)

Chocolate Tart (GF) (V) (VG)



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Vegetarian (V) Vegan (VG) Gluten Free (GF)

EXPRESS LUNCH

Presented buffet-style for one hour of service. For groups under 25 people, please add \$16 per person. Service to include Royal Cup Coffee & Lot 35 Teas.

BUFFETS

THE FOGGY BOTTOM

84

SOUP

Roasted Tomato Basil Soup (VG) (GF)

SALAD

Classic Caesar | Parmesan Cheese, Brioche Croutons

Cavatappi Pasta | Cherry Tomatoes, Kalamata

Olives, Feta, Cilantro Pesto (V)

WRAPS

Turkey & Brie | Avocado, Romaine, Cucumber

Capicola & Mozzarella | Arcadian Lettuce, Red Onion, Pesto

Grilled Vegetable | Peppers, Zucchini, Portobello, Arugula, Hummus (VG)

DESSERT

Brownies

White Chocolate Blondies

Lemon Bars

THE DUPONT CIRCLE

86

SOUP

White Bean Soup | Chicory (V)

SALAD

Beet Salad | Roasted Carrots, Oranges, Goat Cheese, Cilantro Dressing (V) (GF)

Arcadian Greens | Tomatoes, Carrots, Watermelon Radish, Cucumber, Sherry Vinaigrette (VG) (GF)

ENTREES

Organic Chicken | Miso-Soy Glaze

Potato Gnocchi | Chives, Brown Butter Cream (V)

Stir-Fried Kale | Sundried Tomatoes (VG)

DESSERT

New York Style Cheesecake

Mocha Chai Cappuccino Chocolate Cup (GF)

Strawberry Vanilla Bean Tart

THE WEST END

88

SOUP

Potato Leek Soup | Chive (V) (GF)

OR

Butternut Squash Bisque | Toasted Pepitas (V) (GF)

SALAD

Arugula & Ricotta Salad | Pickled Red Onion, Toasted Walnuts, White Balsamic Dressing

Pear & Gem Salad | Crisp Sun-Dried Tomato, Focaccia, Black & Blue Cheese, Cider Vinaigrette

Tri Color Quinoa Salad | Grilled Vegetables, Lime, Cotija Cheese

ENTRÉES

Salmon | Lemon Butter Sauce (GF)

Grilled Skirt Steak | Chimichurri, Caramelized Onion

Saffron Risotto | Green Beans, Parmigiano (V) (GF)

Broccolini | Sliced Almonds (VG) (GF)

DESSERT

Mini Apple Pie

Opera Torte

Raspberry Lychee Tart

EXPRESS LUNCH

Presented buffet-style for one hour of service including one salad, three sandwiches, one dessert & seasonal whole fruit, Royal Cup Coffee & Lot 35 Teas. For groups fewer than 25 people, please add \$16 per person. For an additional entrée, please add \$16 per person.

PACK N' GO

82

SALADS

Choose one of the following

Fingerling Potato | Green Onions, Applewood Smoked Bacon, Grainy Mustard Dressing (GF)

Cavatappi Pasta | Cherry Tomatoes, Kalamata Olives, Feta Cheese, Cilantro Pesto (V)

Quinoa | Artichoke, Tomatoes, Portobello Mushrooms, Chili Infused Oil Dressing (VG) (GF)

Arcadian Greens | Tomatoes, Carrots, Watermelon Radish, Cucumber, Sherry Vinaigrette (VG) (GF)

SANDWICHES*

Choose up to three of the following

Grilled Chicken Salad | Tomato, Lettuce, Brioche Bun

Applewood Smoked Ham | Swiss, Lettuce, Tomato, Sun-Dried Tomato Ciabatta

Slow Roasted Beef | White Cheddar, Romaine, Horseradish Cream, Italian Loaf

Grilled Vegetable | Peppers, Tomato, Portobello, Hummus, Sun-dried Tomato Focaccia (VG)

Tuna Salad | Radish, Cucumber, Spinach, Cilantro, Mayo, Spinach Tortilla Wrap

Roasted Turkey Breast | Tomato, Lettuce, Cheddar, Country Ciabatta

Mediterranean | Hummus, Tomato, Red Onion, Cucumber, Romaine, Tzatziki, Tortilla Wrap (V)

**All sandwiches and wraps can be made gluten free for + \$2 per person.*

DESSERTS

Choose one of the following

Fudge Brownies

Blondies

Butterscotch Toffee Bars

Cookies



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Vegetarian (V) Vegan (VG) Gluten Free (GF)

LUNCH

Entrée prices are based on a three course meal. For an additional course, please add \$16 per person.
Service includes Royal Cup Coffee & Assorted Lot 35 Teas.

PLATED LUNCH

SOUPS

Choose one of the following

- Roasted Tomato** | Pesto (VG)
- Maryland Crab Chowder** | Old Bay
- Chicken Tortilla** | Avocado (GF)
- Butternut Squash Bisque** | Toasted Pepitas (V)
- Minestrone** | Parmesan (V) (GF)

OR

SALADS

Choose one of the following

- Baby Kale** | Manchego, Green Apple, Cranberries (V)
- Baby Gem Lettuce** | Brioche Croutons, Parmesan Dressing (V)
- Arcadian Greens** | Cherry Tomatoes, Shaved Carrots, Watermelon Radish, Cucumber, Sherry Vinaigrette (VG)
- Quinoa** | Artichoke, Tomatoes, Portobello Mushrooms, Chili Infused Oil Dressing (VG)



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Vegetarian (V) Vegan (VG) Gluten Free (GF)

LUNCH

Entrée prices are based on a three course meal. For an additional course, please add \$16 per person.
Service includes Royal Cup Coffee & Assorted Lot 35 Teas.

PLATED LUNCH CONTINUED

ENTRÉES

Choose one of the following

FROM THE RANCH 88

- Free-Range Chicken Breast** | Black Bean, Corn Succotash, Lime, Cilantro Sauce (GF)
- Herb & Truffle Chicken** | Pennsylvania Mushroom Risotto, Honey Glazed Carrots, Lemon Thyme Jus (GF)
- Smoked Chicken Breast** | Rainbow Swiss Chard, Sun-Dried Tomatoes, Carolina Grits, Natural Jus (GF)

FROM THE PASTURE 110

- Flat Iron Steak** | Broccoli, Yucca Fries, Chimichurri (GF)
- Beef Tenderloin** | Garlic Whipped Potatoes, Petite Vegetables, Red Wine Jus (GF)
- 10 oz. Strip Steak** | Confit Baby Potatoes, Green Beans, Rosemary Jus (GF)

FROM THE SEA 95

- Atlantic Salmon** | Pennsylvania Mushroom Risotto, Charred Scallions, Tarragon Butter (GF)
- Striped Bass** | Sweet Potato Puree, Charred Broccoli, Miso Butter (GF)
- Bronzini** | Fingerling Potatoes, Fennel, Green Beans, Saffron Beurre Blanc (GF)

FROM THE GARDEN 80

- Barbecue-Grilled Vegetables** | Eggplant, Squash, Tomato, Fennel, Sunflower Seeds (VG) (GF)
- Sesame Tofu** | Bok Choi Stir-Fry, Jasmine Rice, Sweet Chili (VG)
- Cauliflower Steak** | Baby Kale, Black Lentils, Radish, Romesco Sauce (VG) (GF)

DESSERT

Choose one of the following

- Lemon Curd Tart** | Fresh Raspberry, Lemon Mascarpone Cream & Crisp Merengue Kisses (GF)
- New York-Style Cheesecake** | Mix of Berries, Graham Cookie & Mascarpone Vanilla Soft Bake Cheesecake, Chocolate Shards
- Chocolate Fleur Du Sel** | Chocolate Tart, Chocolate Sponge, Caramel Syrup, Chocolate Cremeux with Chocolate Shards
- Carrot Cake** | Pineapple Confit, Yuzu Cream Cheese, Vanilla Merengue Tips
- Coffee Panna Cotta** | Infinity Coffee Cream Pipe Meringue, Espresso Dust & Coffee Chantilly (GF)
- Bourbon Vanilla Crèmeux Tart** | Vanilla Infinity Tart, Bourbon Sponge, Vanilla Jelly Vanilla Mascarpone & Vanilla Glaze



MENU

EVENING

RECEPTIONS

Minimum order of 25 pieces per hors d'oeuvre either passed or displayed.

HORS D'OEUVRES

COLD

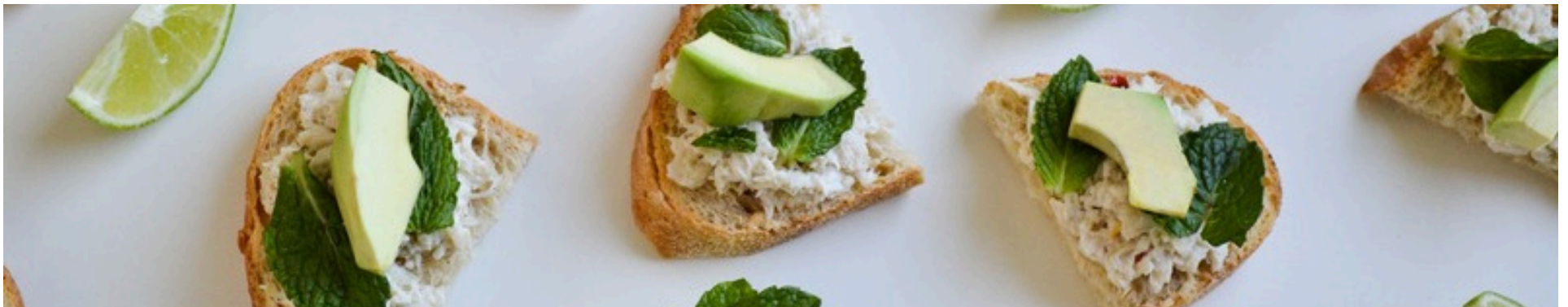
- Citrus-Compressed Watermelon** | Feta Cheese (V) (GF) **14 per piece**
- Shrimp & Mango Skewer** | Chili Honey, Mint (GF)
- Truffle Chicken Salad** | Walnut Crostini, Dry Cherry
- Deviled Egg** | Mustard, Bacon Jam, Chive (GF)
- Rice Paper Spring Roll** | Hoisin Sauce (V) (VG)
- Smoked Trout** | Green Apple, Dill Mayonnaise, Cucumber (GF)
- Bruschetta** | Prosciutto, Mozzarella, Basil & Tomato
- Ivy City Smoked Salmon** | Lemon Crema Fraiche, Smoked Trout Roe, Brioche

- Yellowfin Tuna** | Smoked Avocado, Jicama, Wonton (GF) **15 per piece**
- California Roll** | Wasabi, Pickled Ginger, Soy Sauce
- CLT Slider** | Crabmeat, Lettuce & Tomato, Citrus Aioli
- Beef Tartare** | Grain Mustard, Caper, Cured Egg, French Baguette
- Scallop Ceviche** | Aji Amarillo, Lime, Red Onion, Cilantro (GF)
- New England Lobster Roll** | Tarragon Mayonnaise
- Mini Madeleines** | Crème Fraiche, Osetra Caviar
- Spicy Salmon Tartar** | Sriracha Aioli, Scallion, Sesame Coronet

HOT

- Chicken Satay** | Peanut, Cilantro **14 per piece**
- Smoked Gouda-Filled Arancini** | Truffle Aioli
- Mushroom Chopsticks** | Thai Chili (VG)
- Vegetable Samosa** | Cilantro Chutney (V)
- Coconut Chicken Tenders** | Balinese Peanut Sauce
- Tempura Shrimp** | Sweet Chili Citrus Sauce
- Roasted Pear & Brie Cheese** | Almond Crusted Phyllo, Local Honey Glaze (V)
- Masala Chicken Samosa** | Onion, Cilantro & Chiles, Cilantro Yogurt Dip
- Empanada of Black Bean** | Peppers, Corn, Pepper Jack Cheese, Romesco Sauce (V)
- Pulled Chicken Taco** | Sofrito Vegetables, Cotija Cheese, Avocado (GF)

- Peking BBQ Duck Roll** | Hoisin & Cilantro **15 per piece**
- Lobster Cappuccino Demitasse** | Tarragon Cream (GF)
- Juniper Crab Cake** | Remoulade Sauce (GF)
- Petite Lamb Chops** | Basil & Mustard Sauce
- Bacon Wrapped Flat Iron Steak** | Applewood Smoked Bacon (GF)
- Jerk Chicken** | Crisp Plantain, Apricot Jam (GF)
- Shrimp Toast** | Scallion-Chili Sauce
- Beef Wellington** | Truffle Madeira Sauce



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Vegetarian (V) Vegan (VG) Gluten Free (GF)

RECEPTIONS

Minimum order of 25 pieces per hors d'oeuvre either passed or displayed.

HORS D'OEUVRES

DESSERTS

13 per piece

Raspberry Lychee Tartlet
New York-Style Cheesecake
Strawberry Vanilla Tart (GF)
Chocolate Peanut Crèmeux Tartlet
Mini Apple Caramel Tart
Strawberry Lemon Shortcake
Pistachio Financier
Opera Torte

GLUTEN FREE

Assorted French Macarons
Pecan Salted Caramel Tartlet
64% Chocolate Mousse Cup with Fresh Raspberry
Caramel Chocolate Pot de Crème
Vanilla Crème Brûlée
Dulce de Leche Crème Brûlée
Tiramisu in Chocolate Cup
Flourless Chocolate Brittle Torte

VEGAN

Berry Panna Cotta
Orange Cicle Torte
Mango Tart
Chocolate Tart



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Vegetarian (V) Vegan (VG) Gluten Free (GF)

RECEPTIONS

Presented for two hours of service.

DISPLAYS

VEGETARIAN ANTIPASTI

40

Seasonal Vegetables (VG) (GF)
Hummus (VG) (GF)
Spinach & Artichoke (V) (GF)
Maytag Blue Cheese Herb (V) (GF)
Grilled Portobello Mushrooms (VG) (GF)
Sun-Dried Tomatoes (VG) (GF)
Oven Roasted Honey Carrots (V) (GF)
Thyme Roasted Zucchini & Yellow Squash (VG) (GF)
Orange Zest Beets (VG) (GF)
Rosemary Focaccia

ANTIPASTI PLATTER

Selection of Artisanal Cheeses
12-Month Prosciutto (GF)
Italian-Cured Beef Bresaola, Sopresatta, Copa
Olives (VG) (GF)
Artichokes (VG) (GF)
Sun-Dried Tomatoes (VG) (GF)
Roasted Peppers (VG) (GF)
Basil Pesto
Basket of Artisanal Breads

46

MEDITERRANEAN TAPAS

50

Marinated Feta, Olive Oil, Marjoram (V) (GF)
Cucumber & Heirloom Tomato Salad with Mint
Manchego Cheese (VG) (GF)
Spanish Olives (VG) (GF)
Baba Ghanoush (VG) (GF)
Hummus (VG) (GF)
Tabbouleh Salad (VG) (GF)
Dolmas (VG) (GF)
Spanakopita (V)
Lamb Brochettes with Tzatziki (GF)
Grilled Flat Bread
Rosemary & Sea Salt Lavosh



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Vegetarian (V) Vegan (VG) Gluten Free (GF)

RECEPTIONS

Presented for two hours of service.

DISPLAYS CONTINUED

VIRGINIA DAIRY 45

Seasonal Cheeses Subject to Availability

Served with Artisan Breads, Ciabatta & Olive Rolls

Cabra La Mancha Goat's Milk Cheese | Red Grape Salad

Black & Blue Goat's Milk Cheese | Orange Marmalade

Cheddar Marmac Cow's Milk Cheese | Virginia Honey

Wildflower

Gouda Lusk Cow's Milk Cheese | Pear Chutney

SUSHI STATION 50

Hand-Crafted Nigiri

Vegetarian Maki Rolls

Seaweed Salad

Pickled Ginger, Wasabi, Soy Sauce

DIM SUM 52

Barbecue Pork Buns

Chicken & Vegetable Pot Stickers

Crispy Vegetarian Spring Rolls (V)

Shrimp Shumai

Scallion Pancakes (V)

Seaweed Salad (V) (GF)

Cucumber Salad (VG) (GF)

Vegetable Fried Rice (VG) (GF)

Sweet Chili Sauce, Ginger Scallion Sauce,
Ponzu Sauce

ATLANTIC SEAFOOD BAR 58

Price is Based 6 Pieces Per Guest

Jumbo Shrimp (GF)

Crab Claws (GF)

Ceviche Scallops (GF)

Mussels (GF)

Oysters (GF) | Chesapeake Bay

Horseradish Cocktail Sauce, Cabernet,

Mignonette & Marie Rose Sauce, Tabasco &

Lemon

RECEPTIONS

The following are presented with an attendant for two hours of service. One attendant per 75 guests at \$240 each. For groups fewer than 25 people, please add \$16 per person.

ACTION STATIONS

PASTA AL DENTE 55

Choose two Pastas and two Homemade Sauces, Sautéed to Order

Pasta | Orecchiette, Cheese Tortellini, Rigatoni, Cavatappi, Penne (VG)

Sauces | Marinara, Alfredo, Basil Pesto, Three Cheese (V)

Toppings | Applewood Smoked Bacon, Broccoli Rabe, Pennsylvania Mushrooms, Pecorino

Traditional Caesar Salad | Parmesan Dressing, Herb Croutons (V)

Garlic Herb Butter Bread

MARYLAND CRAB SHACK 56

Signature Crab Cakes | Mini Brioche Rolls, Remoulade

Deep-Fried Local Oysters | Cocktail Sauce

Grilled Corn on the Cob | Honey Butter (V) (GF)

Hushpuppies | Sriracha Cream (V)

Crab Soup Shooters (GF)

HOME SWEET HOME 52

Grilled Beef Sliders | Tomato, Lettuce, Pickle, Cheddar

Curly Fries | Barbecue Sauce, Ketchup, Mustard, Smoked Paprika Mayonnaise

Mac & Cheese (V)

Barbecue Meatballs

Mini Corn Dogs

Maryland Crab Cakes Sliders | Remoulade Aioli +12

RECEPTIONS

The following are presented with an attendant for two hours of service. One attendant per 75 guests at \$240 each. For groups fewer than 25 people, please add \$16 per person.

ACTION STATIONS CONTINUED

MARKET GRILL

56

Seafood Brochette | Calamari, Shrimp, Bay Scallop, Chimichurri Sauce (GF)
Marinated Chicken Kebab | BBQ Sauce (GF)
New Zealand Lamb | Sweet Paprika Rub & Roasted Red Pepper (GF)
Vegetable Skewers | Roasted Eggplant, Zucchini & Red Onion, Roasted Garlic Aioli (VG) (GF)

THE CARVERY

USDA Prime Beef Tenderloin | Roasted Garlic Aioli, Whole Grain Mustard, Bordelaise Sauce (GF) 54
Prime Rib | Parker House Rolls, Mustard, Horseradish Crème fraîche, Steak Sauce 52
Leg of Lamb | Rosemary Sauce, Tzatziki (GF) 44
Atlantic Salmon en Croûte | Herb Beurre Blanc 42

Sides

Please choose 2

Mac & Cheese (V)
Crushed Fingerling Potatoes (VG) (GF)
Roasted Broccolini (VG) (GF)
Honey Roasted Heirloom Carrots (V) (GF)

TACO STAND

50

Beef Carnitas
Shredded Chicken
Gulf Shrimp

Mexican Rice, Shredded Lettuce, Pico de Gallo, Guacamole, Sour Cream, Queso, Corn & Flour Tortillas

CAVIAR STATION

Choose one of the following

American 90
Servruga 110
Osetra 130

Toast Points, Blinis, Creme Fraiche, Chopped Eggs, Chives, Kettle Chips, Red Onion

RECEPTIONS

Presented for one hour of service. For groups fewer than 25 people, please add \$16 per person.

DESSERT STATIONS

MINI DESSERTS

3 Desserts	38
4 Desserts	45

Raspberry Lychee Tartlet
New York-Style Cheesecake
Strawberry Vanilla Bean Tart
Chocolate Peanut Crèmeux Tartlet
Mini Apple Caramel Tart
Strawberry Lemon Shortcake
Pistachio Financier
Opera Torte

GLUTEN FREE

Assorted Macarons
Pecan Salted Caramel Tartlet
64% Chocolate Mousse Cup with Fresh Raspberry
Caramel Chocolate Pot de Crème
Vanilla Crème Brûlée
Dulce de Leche Crème Brûlée
Tiramisu in Chocolate Cups
Flourless Chocolate Brittle Torte

VEGAN

Berry Panna Cotta
Orange Cicle
Mango Tart
Chocolate Tart



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Vegetarian (V) Vegan (VG) Gluten Free (GF)

RECEPTIONS

Dessert stations presented for one hour of service. For groups under 25 people, please add \$16 per person.

DESSERT STATIONS

BAR TOFFEE & BAR SLAMMER 38 THE PATISSERIE 46

- Salted Pecan & Chocolate Brittle (GF)
- Pistachio Chocolate Bark (GF)
- White Chocolate Malt Crispers
- Triple Chocolate Brownie Bars
- Rice Crispy Treat Bars
- Almond Brittle Bark (GF)
- Mixed Nut Brittle Bark (GF)

- Chocolate Bark (GF)
- French Macarons (GF)
- Chocolate Peanut Crèmeux Tartlet
- Tres Leches Verrine
- Strawberry Lemon Shortcake

THE CHOCOLATE BAR 45

- Chocolate Crunch Financier
- Triple Chocolate Fudge Brownies
- Milk Chocolate Pot De Cream
- Caramel Chocolate Crèmeux Tartlets
- Pistachio Chocolate Bark (GF)
- Raspberry Chocolate Marshmallows



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RECEPTIONS

Dessert action stations are presented with an attendant for two hours of service. One attendant per 75 guests at \$240. For groups under 25 people, please add \$16 per person.

DESSERT ACTION STATIONS

CANNOLI ASSEMBLY STATION

48

Mascarpone Ricotta Filling
Chopped Sicilian Pistachios
Micro Chocolate Flakes
Candied Orange Zest
Chocolate Vermicelli
Chopped Butter Toffee
Chocolate Pearls
Alpine Sugar Dust
White Balsamic Raspberry Puree

CHERRIES JUBILEE (GF)

46

Toasted Almonds
Cherry Liquor
Vanilla Bean Ice Cream
Bing Cherries
Orange Zest

ICE CREAM SUNDAE BAR

45

Vanilla, Strawberry and Chocolate Ice Creams
Toppings | Shaved Chocolate, Sprinkles, Oreo
Crumbles, M&M's, Chopped Reese's Peanut Butter
Cups, Chopped Peanuts, Strawberries, Maraschino
Cherries
Sauces | Hot Fudge, Caramel Sauce, Whipped Cream



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Vegetarian (V) Vegan (VG) Gluten Free (GF)



MENU

DINNER

DINNER BUFFET

Presented buffet-style for two hours of service. For groups fewer than 25 people, please add \$20 per person. Service Includes fresh rolls with butter, Royal Cup Coffee & Assorted Lot 35 Teas.

THE VIRGINIAN

148

SOUPS & SALADS

Forest Mushroom Bisque

Baby Kale & Frisée Salad | Almond, Raisins, Champagne Vinaigrette (V) (GF)

Baked Beets & Heirloom Carrots | Arugula Salad, Gremolata Dressing (VG) (GF)

ENTRÉES

Grilled Black Angus Steak | Au Poivre Sauce (GF)

Free-Range Chicken Breast | Citrus Butter Sauce (GF)

Rigatoni | Eggplant, Zucchini, Arrabbiata Sauce (VG)

SIDES

Roasted Fingerling Potatoes | Rosemary, Garlic (VG)

Carnival Cauliflower | Olive Oil, Maldon Salt (VG)

DESSERTS

Apple Frangipani Tart (GF)

Chocolate Peanut Crèmeux Tartlet (GF)

THE CAPITAL

158

SOUPS & SALADS

Lobster Bisque | Toasted Focaccia

Build Your Own Salad | Romaine Hearts, Lola Rosa, Belgian Endive Raspberry & Sherry Vinaigrette, Caesar Dressing, Balsamic Vinaigrette Herb Croutons, Pumpkin Seeds, Candied Pecans, Almonds, Feta Cheese, Strawberries, Blueberries, Heirloom Tomatoes, Sliced Cucumbers, Shredded Carrots, Watermelon Radishes, Olives, Capers (V)

ENTRÉES

Petite Beef Tenderloin Medallion | Roasted Shallot Demi (GF)

Pan-Seared Salmon | Saffron Butter Sauce (GF)

Grilled Free-Range Chicken Breast | Cilantro Chimichurri Dressing (GF)

SIDES

Polenta | Cherry Tomatoes, Parsley, Citrus Olive Oil (VG) (GF)

Broccoli Florets | Romesco Sauce (VG) (GF)

Yukon Gold Potato Gratin | Chives, Applewood Smoked Bacon

DESSERTS

Mango Passion Fruit Hazelnut Tart (GF)

Tres Leches Verrine (GF)

Strawberry Lemon Shortcake (GF)

DINNER

Entrée prices are based on a three-course meal. For an additional course, please add \$18 per person.
Service includes Royal Cup Coffee & Assorted Lot 35 Teas.

PLATED DINNER

SOUPS

Select one from salads or soups

Butternut Squash Bisque | Crispy Sage, Oyster Mushroom (V)

Lobster Bisque | Tarragon Cream (GF)

Potato Leek | Chive Cream Fraiche (V)

Tomato | Arugula Pesto (VG) (GF)

Caramelized Onion | Gruyere Crostini (V)

OR

SALADS

Select one from salads or soups

Lola Rosa | Lola Rosa Lettuce, Watermelon Radishes, Mangos, White Balsamic Vinaigrette (VG) (GF)

Mizuna Salad | Apricot, Cotija Cheese, Pepitas, Cilantro Lime Vinaigrette (V) (GF)

Apple & Walnut Salad | Red Grapes, Mache, Cucumbers, Candied Walnuts, Mint Yogurt Dressing (V) (GF)

Roasted Carnival Beets | Goat Cheese, Almonds, Citrus, Petite Lettuces, Honey (V) (GF)

Poached Pear | Arugula, Candied Pecans, Bay Blue Cheese, Maple Dressing

Harvest Salad | Oyster Mushrooms, Roasted Squash, Arugula & Pomegranate, Cider Dressing

Endive & Watercress Salad | Hudson Valley Smoked Duck, Grain Mustard Dressing (GF)

Baby Kale & Romaine | Sun-Dried Tomato, Ciabatta, Parmesan Dressing (V)

HOT APPETIZERS

+14

Choose one of the following

Black Angus Beef Short Rib | Carolina Grits, Horseradish & Chive Cream (GF)

Gulf Shrimp Scampi | Brown Butter Roasted Gnocchi, Tomato Butter

Cannelloni | Ricotta, Lemon, Parmesan Cream (V)

Pennsylvania Mushrooms | Reggiano and Truffle Beurre Blanc, Brioche, Petite Greens, Mosto Cotto (V)



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Vegetarian (V) Vegan (VG) Gluten Free (GF)

DINNER

Entrée prices are based on a three-course meal. For an additional course, please add \$18 per person. Service includes Royal Cup Coffee & Assorted Lot 35 Teas.

PLATED DINNER

ENTRÉES

Select up to two of the following

FROM THE RANCH 120

Grilled Murray's Chicken | Parsnip and Scallion Mousse, Swiss Chard, Balsamic Brown Butter Sauce (GF)

Coq au Vin | Organic Chicken, Gnocchi, Pennsylvania Mushrooms, Applewood Smoked Bacon, Red Wine Sauce

FROM THE PASTURE 132

Black Angus Beef Tenderloin | Butternut Squash, Charred Broccoli Rabe, Truffle Madeira Sauce (GF)

Black Angus Beef Short Rib | Horseradish Pommes Puree, Cippolini Onions, Glazed Baby Turnips, Sauce Bordelaise (GF)

FROM THE SEA 125

Atlantic Farm Raised Salmon | Celery Root & Apple, Caviar Butter Sauce (GF)

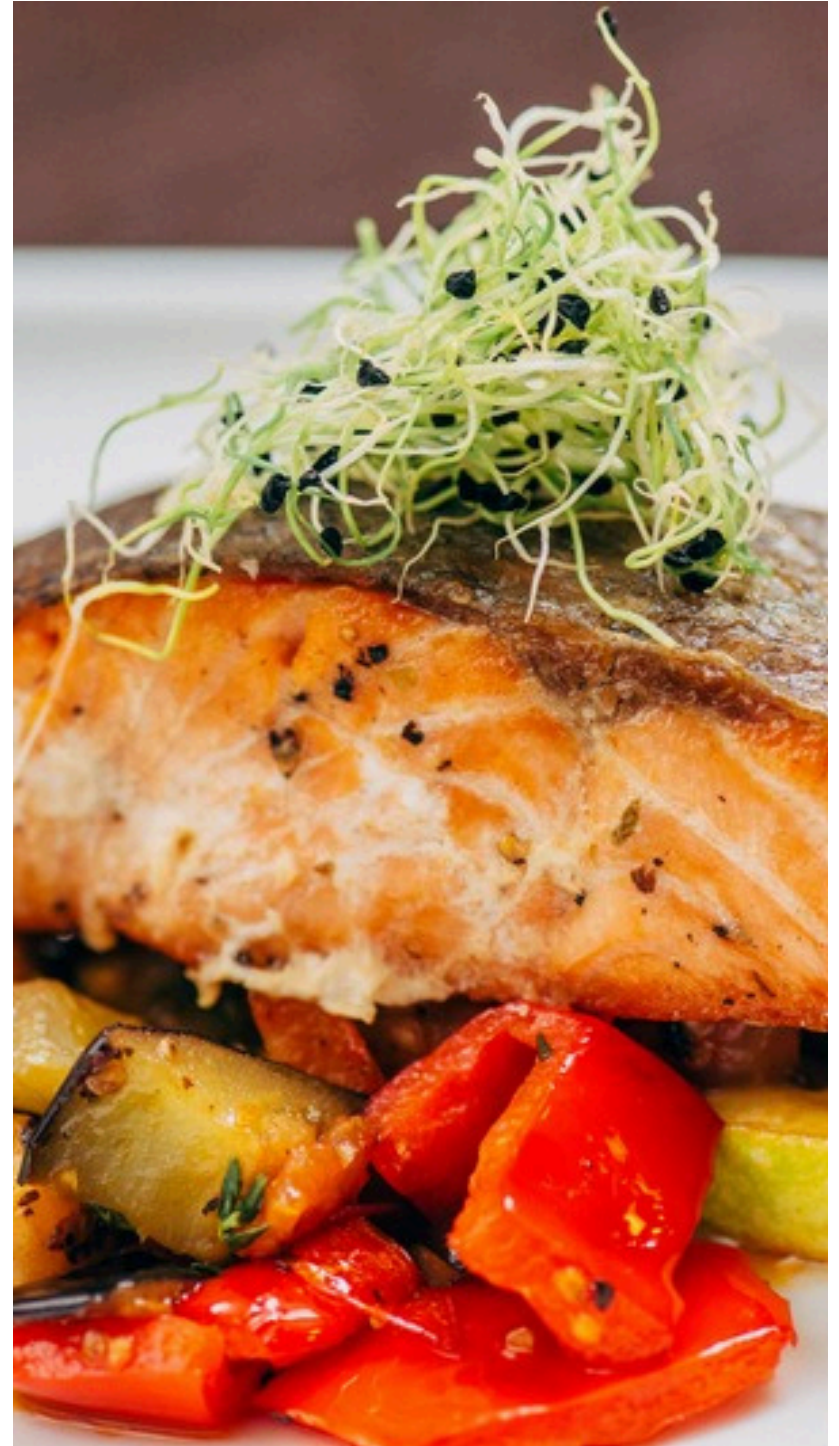
Soy Chilean Sea Bass | Heirloom Carrot Mousse, Baby Bok Choy, Miso Butter

FROM THE GARDEN 115

Eggplant 'Cannelloni' | Market Vegetables, Grilled Fennel, Red Pepper Sauce (VG)

Campagnelle Pasta | Mushrooms Bolognese, Crispy Kale, Pecorino Romano, Truffle Oil (V)

Moroccan Spiced Vegetables | Chickpeas, Dried Apricots, Toasted Almonds, Steamed Couscous (VG)



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Vegetarian (V) Vegan (VG) Gluten Free (GF)

DINNER

Entrée prices are based on a three-course meal. For duet entrées, please choose one fish, one meat and two sides. For an additional course, please add \$18 per person. Service includes Royal Cup Coffee & Assorted Lot 35 Teas.

DUET ENTRÉES

175

FROM THE SEA

Choose one of the following

Butter Poached Maine Lobster
Grilled Jumbo Prawns
Juniper Signature Crab Cake

FROM THE PASTURE

Choose one of the following

Gilled 1789 Sirloin
Slow Braised Beef Short Ribs
Black Angus Beef Filet

SIDES

Choose one starch and one vegetable

STARCH

Truffle Chive Risotto (V)
Yukon Gold Mash Potato Puree (V)
Parmesan Carolina Grits (V)
Rosemary Roasted Peewee Potatoes (VG)
Mediterranean Citrus Couscous (V)

VEGETABLE

Haricot Verts Almondine (VG)
Honey Roasted Baby Carrots (V)
Carnival Cauliflower (VG)
Grilled Asparagus (VG)
Maple Glazed Petite Vegetables (V)

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Vegetarian (V) Vegan (VG) Gluten Free (GF)

DINNER

Entrée prices are based on a three-course meal. For an additional course, please add \$18 per person.
Service includes Royal Cup Coffee & Assorted Lot 35 Teas.

THIRD COURSE

DESSERT

Choose one of the following

- New York-Style Cheesecake** | Mix of Berries, Graham Cookie & Mascarpone Vanilla Soft Bake Cheesecake, Chocolate Shards
- Chocolate Fleur Du Sel** | Chocolate Tart, Chocolate Sponge, Caramel Syrup, Chocolate Cremieux with Chocolate 64% Shards
- Carrot Cake** | Pineapple Confit, Yuzu Cream Cheese, Vanilla Merengue Tips
- Coffee Tart** | Chocolate Sable, Infinity Coffee Cream Pipe Sponge, Espresso Dust & Coffee Chantilly

GLUTEN FREE

- Mango Passion Fruit Hazelnut Torte** | Piedmont Sponge, Mango-Passion Cremieux, Milk Chocolate Glaze, Bergamot Drizzle (GF)
- Vanilla Strawberry Balsamic Panna Cotta** | Steeped Cream Bourbon Vanilla, Vanilla Merengue, Fresh Strawberry, Balsamic Drops (GF)
- Chocolate Hazelnut or Almond Crunch Bar** | Hazelnut Dacquoise, Wafer, 64% Chocolate, Fresh Raspberry, Chocolate Cream (GF)
- Strawberry Meyer Lemon Pavlova** | Lemon Diplomat Cream, Macerated Strawberry, White Balsamic, Lemon Micro Zest (GF)

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Vegetarian (V) Vegan (VG) Gluten Free (GF)



MENU

BEVERAGE

BAR SERVICES

Priced per person. All bars include sweet & dry Vermouth, assorted soft drinks, fruit juices & mineral waters.

Hosted bars require one bartender per 75 guests, bartender fee is \$250.

BAR OFFERINGS

	<u>PREMIUM</u>	<u>SUPERIOR</u>	<u>LUXURY</u>
VODKA	Tito's	Elyx	Belvedere
GIN	Beefeater	Citadelle	The Botanist
RUM	Bacardi Superior	Planteray 3 Stars	Diplomatico Reserva
TEQUILA	Herradura Silver	Espolon Blanco	Patron
BOURBON/WHISKEY	Old Foster 86/Uncle Nearest Green	Maker's Mark	Mitchers
SCOTCH BLENDED/SINGLE	Dewars White Lable	Monkey Shoulder	The Macallan Double Cask 12 yr.
RYE	Uncle Nearest Rye	Uncle Nearest Rye	Knob Creek Rye
VERMOUTH	Noilly Prat	Noilly Prat	Noilly Prat
SPARKLING WINE	Mionetto Brut Prestige	Chandon Brut	Veuve Clicquot Brut (FR)
WHITE WINE	EOS Chardonnay or Silver Gate Sauvignon Blanc	Sea Sun Chardonnay or Decoy Sauvignon Blanc	Post and Beam Chardonnay or Joseph Mellot Sancerre, Sauvignon Blanc
RED WINE	EOS Pinot Noir or Silver Gate Cabernet Sauvignon	Decoy Pinot Noir or Carmel Cabernet Sauvignon	Albert Bichot, Burgundy, France or Faust Cabernet Sauvignon
BEER	Samuel Adams-Boston Lager, Miller Lite, Heineken & Blue Moon	Samuel Adams-Boston Lager, Miller Lite, Heineken, & Blue Moon	Samuel Adams-Boston Lager, Miller Lite, Heineken, & Blue Moon
ENHANCEMENTS	None	Premium Options Available	Premium Options Available

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BAR SERVICES

All bars include sweet & dry Vermouth, assorted soft drinks, fruit juices & mineral waters. All bars require one bartender per 75 guests, bartender fee is \$250. Required minimum spend of \$800 before tax & gratuity.

CONSUMPTION BAR

Per Drink	PREMIUM	SUPERIOR	LUXURY
Cocktails	\$19	\$21	\$23
Martini	\$20	\$23	\$25
Wine	\$18	\$20	\$22
Domestic Beer	\$13	\$13	\$13
Premium Beer	\$13	\$13	\$13
Soft Drinks	\$8	\$8	\$8
Mineral Water	\$8	\$8	\$8

BAR ENHANCEMENTS- UNCLE NEAREST

In proud partnership with Uncle Nearest Premium Whiskey, Fairmont Washington, D.C. honors the legacy of Nathan “Nearest” Green—the first known African American master distiller. Our Nearest Green Suite pays tribute to his enduring impact on American whiskey. Select bar enhancements feature Uncle Nearest, celebrating a shared commitment to heritage, excellence, and craft.

1884 | \$20 per drink

1856 | \$24 per drink

Fairmont Exclusive Single Barrel | \$32 per drink | \$175 per bottle

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BAR SERVICES

All bars include sweet & dry Vermouth, assorted soft drinks, fruit juices & mineral waters.
Cash bars require one bartender & one cashier per 75 guest's bartender fee is \$250, cashier fee is \$250. Required minimum spend of \$800 before tax & gratuity.

CASH BAR

Per Drink	PREMIUM	SUPERIOR	LUXURY
Cocktails	\$21	\$24	\$27
Martini	\$22	\$27	\$29
Wine	\$18	\$21	\$24
Domestic Beer	\$14	\$17	\$19
Premium Beer	\$12	\$12	\$12
Soft Drinks	\$10	\$10	\$10
Mineral Water	\$10	\$10	\$10



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Menu items may contain nuts & nut by-products. Please advise your Event Services Manager of any allergies. Wine is subject to change.*

WINE LIST

Price per bottle

Our in-house sommelier is available to assist with wine selections and pairing recommendations. Please advise your Event Services Manager to request this service.

SPARKLING

Prosecco, Villa Marcello, Veneto, NV	68
Sparkling Wine, Chandon, California	70
Champagne Brut, G.H. Mumm, Reims, NV	130
Champagne Brut, Veuve Clicquot, Reims, NV	190
Champagne Rose, Veuve Clicquot, Reims, NV	235
Champagne Brut, Don Perignon, Reims, 2015	750

WHITE

SAUVIGNON BLANC

Roc DeL' Abbaye, Loire France	74
Cloudy Bay, Marlborough, NZ	105
Pahlmeyer "Jayson," Napa Valley, CA	140

CHARDONNAY

Albert Bichot, Chablis, France	100
Far Niente Post and Beam, Napa Valley, California	110
Plumpjack, Napa Valley, CA	165

OTHER WHITE VARIETALS

Pinot Grigio, Bottega Vinaia, Trentino, IT	75
Aligonte, Albrt Bichot, Burgundy, France	75

RED

PINOT NOIR

Inscription, Willamette Valley, Oregon	62
Albert Bichot, Burgundy, France	95
Joseph Phelps 'Freestone,' Sonoma, California	170

MERLOT

Canyon Road, Modesto, California	62
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CABERNET SAUVIGNON

Smith & Hook, Central Coast, California	85
Niner Wine Estates, Paso Robles, California	112
Adaption by Plumpjack, Napa, CA	225
Silver Oak, Alexander Valley, CA	275
Heitz Cellars, Napa, CA	265

MALBEC

Canyon Road, Modesto, California	62
Alta Vista, Menodza, Argentina	70

OTHER RED VARIETALS

Gamay, Chateau Varennes, Beaujolais, France	65
Paul Jaboulet Kb, Cote-Du-Rhone, France	65
Domaines Barons De Rothschild, Bordeaux, France	95
Chateau Chevalier Lascombes, Bordeaux, FR	140

All prices are in USD and subject to 26% service fee and 10% tax.

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SIGNATURE COCKTAILS

Choosing three or more signature cocktails necessitates the addition of a signature cocktail bartender, available for \$250. A minimum of 75 guests is required.

OLD FASHIONED | 24 PER DRINK

Michters Bourbon, Simple Syrup, Angostura Bitters, & Orange Peel Garnish

NEGRONI | 24 PER DRINK

The Botanist, Campari, Noilly Sweet Vermouth, & Orange Peel Garnish

FRENCH 75 | 24 PER DRINK

Beefeater, Simple Syrup, Lemon Juice, Grapefruit Juice, Soda, Lemon Zest Garnish

MANHATTAN | 24 PER DRINK

Uncle Nearest 1884 Bourbon, Noilly Prat Vermouth, Angostura Bitters, and Brandied Cherry Garnish

PALOMA | 24 PER DRINK

Patron, Lime Juice, Grapefruit Juice, Soda

APEROL SPRTIZ | 22 PER DRINK

Aperol, Prosecco, Soda, Orange Slice

DARK AND STORMY | 24 PER DRINK

Diplomatico Reserva and Fever Tree Ginger Beer

BLOODY CAESAR | 20 PER DRINK

Tito's Vodka, Clamato, Tabasco, Worcestershire Sauce

Please inquire about our Reserve Scotch and Whiskey List

SIGNATURE MOCKTAILS

MOCKTAIL- SPRING TIME BLUES | 18 PER DRINK

Seedlip Grove, Honey, Blueberry, Mint, Lime Juice

MOCKTAIL- VACAY MODE | 18 PER DRINK

Seedlip Spice, Giffard Coconut, Lime Juice, Grenadine



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CATERING GUIDELINES

Fairmont Washington D.C., Georgetown's culinary offerings feature locally sourced, organic, and sustainable items to bring the freshest items to your plate. Our culinary team presents flavors centered on health and creativity with a modern twist, while still providing a few familiar classics.

The Fairmont will contract all food and beverage. We are responsible for the quality and freshness of the food served to our guests; therefore, no food may be brought into the hotel from another source for consumption in our facilities. Due to current health regulations, food may not be taken off the premises after it has been prepared and served, nor kept for a future event.

Menu arrangements are to be supplied and finalized to the Event Services Manager for review at least 30 days prior to each function. Should this deadline not be observed, we may not be able to guarantee menu contents and/or other necessary arrangements. Though it shall not alter in any way the food and beverage revenue commitment, it is the responsibility of the meeting planner to provide the Event Services Manager with the total guaranteed meal covers by 12 noon, 72 business hours in advance. In the event a Custom Menu (i.e. not listed within the current Banquet Menu) has been arranged, the guaranteed guest count is due five business days in advance. This will be considered a guarantee for which the Fairmont will prepare the appropriate amount of food and beverage for your guests.

You will be charged according to the guest guarantee or the actual number served, whichever is greater. It must be understood that we will not assume any responsibility for selling and/or collecting meal tickets. Special meal requests must be submitted as part of your function guarantee. These requests would include special meals for vegetarians and guests with dietary restrictions or food allergies. Any special meals ordered less than 72 business hours prior to the event will be charged to the Master Account as additions to the guarantee. Kosher menus require a minimum of two weeks prior notice. Menu items may contain nuts & nut by-products - please advise your Event Services Manager of any allergies. Consuming raw or undercooked meat, seafood, or egg products can increase your risk of foodborne illness.

Meals for fewer than 25 guests will incur an additional charge of: Breakfast- \$14 per person, Lunch- \$16 per person, Dinner- \$20 per person. One chef attendant is required per 75 guests as indicated on the menu at \$250 per chef for duration of service chosen. One bartender is required per 75 guests for any service of alcohol in the event space at \$250 per bartender for duration of service chosen. Per local regulations, all alcohol must be opened and served by the Fairmont.

Menu options and pricing were curated for events through December 2025 and are subject to change based on seasonal availability

Thank you for choosing Fairmont Washington D.C., Georgetown for your event and catering needs. We look forward to turning moments into special memories.

Fairmont
WASHINGTON, D.C.
GEORGETOWN



FAIRMONT WASHINGTON, D.C., GEORGETOWN

CAKE MENU

Fairmont
WASHINGTON, D.C.
GEORGETOWN

CAKE FLAVORS

Description

Chocolate | French chocolate, sour cream chocolate cake - 64% chocolate ganache & bourbon caramel

Red Velvet | Fluff cream cheese scented with lemon & Tahitian vanilla

Almond Vanilla Chiffon | Italian buttercream & toasted California almonds

Strawberries & Cream Chiffon | Fresh strawberries & vanilla cream cheese

Almond Dacquoise | Fresh raspberry & white almond buttercream (GF)

Spiced Carrot | Yuzu cream cheese frosting

Thai Coconut cake | Mango & passionfruit curd

Chocolate Chiffon | Oreo™ cookies, milk & vanilla Creme Chiboust

Lemon Elderflower | Lemon micro zest & blueberry cream

Coconut Poiron Cake | Coconut, drizzled dark rum, & pineapple crèmeux

Nutty Nut Hazelnut Dacquoise | Piedmont praline cream, hazelnut dacquoise, & toasted almond flakes (GF)

Coffee Chiffon Crunch | Espresso, chocolate crunch crèmeux & Italian buttercream

Special requests can be accommodated within 30 days' notice



PACKAGE OPTIONS

Description

PRE-PLATED WEDDING CAKE

3oz. - Choice of Cake Flavor
Sauce, vanilla cream fraiche mascarpone cream, fresh berries, chocolate chard

WEDDING CAKE TRIO

1.5 oz. - Choice of Cake Flavor

Choice of Two Dessert:

Crème Brûlée
Lemon Raspberry Sucree
Tiramisu
64% Chocolate Mousse Cup
Strawberry Mascarpone Cheesecake
Crackling Sugar Choux Espresso
Chocolate Caramel Tart
Passionfruit -Mango Hazelnut Torte (GF)

SUNDAY STATION

Ice Cream | Vanilla, Chocolate, Strawberry
Crushed Oreos
Berry Compote
M&M's
Toffee Pieces
Candied Pecans
Rainbow Vermicelli
Chocolate Sauce
Gummy Bears

48



PACKAGE OPTIONS

Description

WEDDING CAKE BUFFET

15 PER PERSON

Choice of Four Desserts:

Raspberry Lychee Sucree
East west Mango Passion Fruit Hazelnut
New York Style Cheesecake
Strawberry vanilla bean Sable
Apple Frangipani Tart
Chocolate Peanut Creamux chocolate cup (GF)
Strawberry Lemon Shortcake
Pistachio Financier

Macarons | Pistachio, Raspberry, Espresso crunch coffee, Orange chocolate ,crunchy hazelnut (GF)
Pecan Salted Caramel chocolate cup (GF)
64% Chocolate Mousse Cup with Fresh Raspberry (GF)
Dulce de Leche Crème Brûlée (GF)
Tiramisu on white chocolate Cups (GF)
Flourless Chocolate Brittle Torte (GF)
Caramel Chocolate Pot De Cream (GF)
Vanilla Crème Brûlée (GF)

Berry Panna cotta (VG)
Orange cicle (VG)
Mango Tart (VG)
Chocolate Tart (VG)



